Evolution Plus Operating Instructions

Read the operating instructions and the chapter on safety information before operating the machine. Keep the operating instructions near the machine.

FRANKE

COFFEE
SYSTEMS

Dear customer,

Congratulations on your purchase of an Evolution Plus coffee machine, and thank you for your trust in us.

The Evolution Plus is a powerful, space-saving coffee machine that will perfectly meet your needs. Your customers will be impressed that you can quickly prepare high-quality, customized coffee specialties.

We are confident you enjoy your Evolution Plus for years to come.

Sincerely, Franke Kaffeemaschinen AG

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Explanation of symbols

⚠ DANGER — DANGER indicates the potential for serious or life-threatening injury.

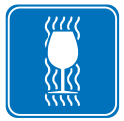
⚠ WARNING — WARNING indicates the risk of injury.

⚠ CAUTION — CAUTION indicates the risk of minor injury.

NOTICE — NOTICE indicates the possibility of damage to the machine.

This symbol indicates tips, shortcuts and additional information.

Dishwasher-safe parts are identified with this symbol.

 Component disinfection.

For Your Safety

You and the Evolution Plus are close to our hearts. Therefore, we would like to provide you with detailed safety information. At Franke Coffee Systems your safety is a top priority.

Proper usage

Evolution Plus

Evolution Plus is an espresso machine for use in food service. It is designed to grind whole coffee beans. With the addition of MilkSystem, the Evolution Plus integrates milk steaming and foaming.

The Evolution Plus is designed exclusively for preparing espresso drinks, espresso/milk combination drinks, hot water and steam in accordance with these instructions and the technical data.

Refrigerator/Milk Systems (optional)

Milk System is an optional accessory for the Evolution Plus. It is to be used only to refrigerate milk in conjunction with espresso based milk drinks.

Milk should be at proper temperature (36-41F) before used to prepare drinks.

Use only Franke supplied/approved cleaning detergents for Evolution Plus and/or Milk System.

The use of other cleaning detergents may cause premature failures and will void warranty.

Cup Warmer (optional)

The cup warmer is an optional accessory for the Evolution Plus espresso machine. It is to be used only to warm coffee cups and glasses used for drink preparation.

The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Important

Do not operate your Evolution Plus and its accessories until you have completely read and understood these instructions. Keep these operating instructions near the Evolution Plus.

Each operator of the Evolution Plus must have read and understood these instructions. This does not apply to self-service customers. Self-service machines must always be monitored to protect the users.

Children may never approach the machine alone and must always be supervised.

If the Evolution Plus is sold or transferred to a third party, give the operating instruction to the next user.

If you need more information or if specific problems occur that cannot be solved using these instructions, contact your local customer service representative for the required information or contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

General Safety Concerns when Using the Evolution Plus and its Optional Accessories

⚠ DANGER

Risk of death by electrocution!

- **Never operate a machine that has been damaged or has a damaged power supply cable.**
- **If you suspect damage to the machine (for instance, a hot or burning odor), unplug the machine from the outlet and contact your service technician.**

If the power supply cable to this machine is damaged, it must be replaced by a special power cord.

- **Only a qualified service technician should replace the power supply cable.**
- **Ensure that the machine and power supply cable are not near any hot surfaces such as gas or electric stoves or ovens.**
- **Ensure that the power supply cable is not pinched and does not rub against sharp edges. The machine contains electrically conductive parts. Opening the machine can pose risk of death.**
- **Never open or attempt to repair the machine yourself.**
- **Do not make any modifications to the machine that are not described in the owner's manual.**
- **Repairs should only be made by a service technician using original replacement and accessory parts.**

⚠ WARNING

Risk of injury, eye injury and damage to the machine!

Objects in the coffee bean hopper or grinder may splinter and be ejected, leading to damage to the machine or injury.

- **You must only use whole beans to refill the hoppers.**
- **Never put foreign objects into the hoppers.**
- **Never poke any object around in the coffee bean hopper or grinder.**

⚠ WARNING

Risk of injury!

Reaching into the Evolution Plus may result in abrasions or crushing injuries from interior components.

- **Only open the Evolution Plus when daily work requires it as directed in these instructions. (e.g. to empty the grounds container).**
- **Be careful when working on the Evolution Plus when it is open.**
- **Only certified service personnel should open the Evolution Plus for any other reasons.**

⚠ WARNING

Risk of spoiled milk and coffee residue!

If the machine is not cleaned daily, milk and coffee residue may accumulate in or around the machine, clog the dispensers or find its way into drinks.

- **Clean the Evolution Plus and its optional accessories at least once per day.**
- **Follow the instructions in the chapter "Cleaning and Rinsing."**
- **Spoiled milk can harbor harmful bacteria.**

⚠ WARNING

Risk of burns!

The coffee outlet and milk dispenser, hot water outlet and steam wand may be extremely hot.

- **Do not touch the dispensers or outlets.**

The surfaces of the cup warmer are hot.

- **Do not touch these surfaces.**

⚠ WARNING

Danger of scalding!

During heat-up, normal operation and cleaning hot fluids and steam are dispensed.

- **Keep hands away from the dispensers and outlets during operation.**

When preparing drinks, the products themselves pose a risk of scalding.

- **Always handle hot drinks properly.**

NOTICE

Damage from foreign objects!

Putting foreign objects in the cleaning tablet chute may lead to damage to the machine.

- **Only put Franke cleaning tablets in the cleaning tablet chute.**
- **Never poke any object around in the cleaning tablet chute.**

NOTICE

Damage from water jets!

The Evolution Plus is not protected from water jets.

- **Do not use water jets or high-pressure cleaners to clean the machine.**
- **Follow the instructions in the chapter "Cleaning and Rinsing."**

NOTICE

Damage to the machine!

- **Set the machine up out of the reach of children.**
- **Do not expose the machine to the elements, such as rain, frost or direct sunlight.**

The power supply cable may pose the risk of tripping or become damaged.

- **Never let the power supply cable hang loose.**

Package contents and Identification

The Evolution Plus is a powerful espresso machine with an innovative operating interface. You can prepare each customer's customized drink using the Preselection Plus panel.

Package contents

Evolution Plus

Basic model. Optional accessories can be ordered from your FRANKE retailer.

Cleaning tablets

To clean and protect your coffee system.

Item no.: BK 300 935

Franke Cleaning Solution

(Milk System only)

To keep your milk system clean and hygienic.

Item no.: BK 301 732

Angled brush

To clean the brewing unit.

Item no.: 1L 301 160

Cleaning brushes

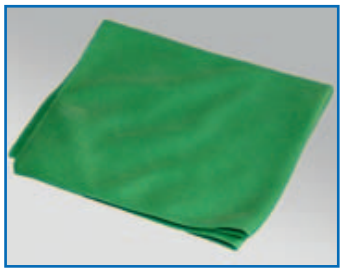
To clean the dispenser system.

Item no.: 1L 301 376

Adjust card

To make minor adjustments to the machine.

Item no.: 10 300 924



Microfiber cloth

To clean and protect the exterior of the machine.

Item no.: 1H 325 974

Evolution Plus Operating Instructions
Read the operating instructions and the chapter on safety information before operating the machine. Keep the operating instructions near the machine.

Owner's manual

Operating instructions
Cleaning instructions

Item no.: 1T 311 741
Item no.: 1T 311 740
Item no.: 1T 311 744

Other manuals can be downloaded via the Internet.
www.franke-cs.com

Bean pusher

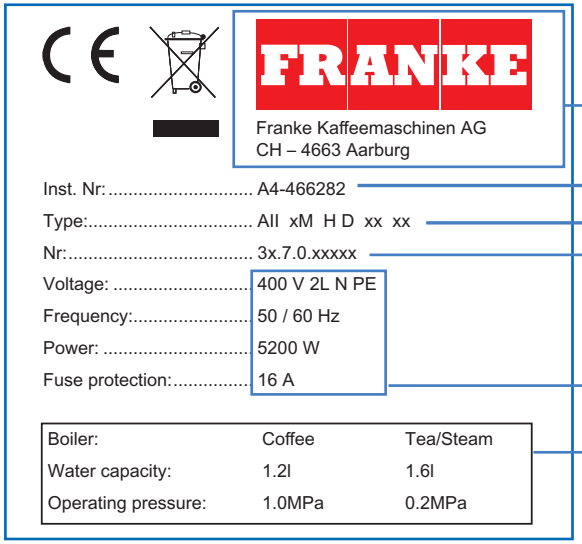
To close off the bean hopper throat prior to hopper removal.

Item no.: 1T 310 108

The configuration of your Evolution Plus may differ from that shown in the instructions. Please refer to your purchase contract.
Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.

Identification

Evolution Plus Identification plate



Manufacturer

Identification key

Model (see below for key to models)

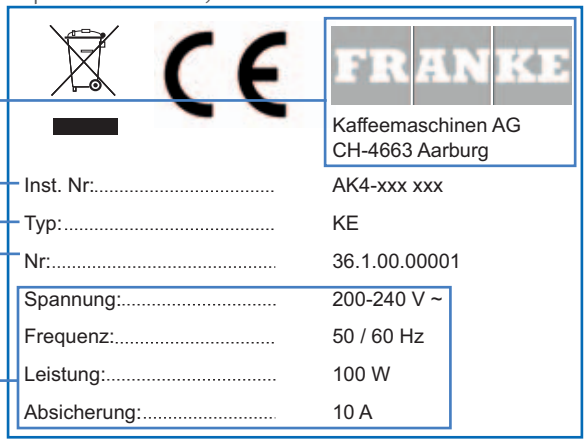
Appliance no.
36 denotes year of construction (2006), the 3 denotes the millennium, the 6 the year

Electrical connection details

Power ratings of boilers

Refrigerator Identification plate

(as an example for optional accessories)



Position of Identification plate

Model Codes

Model code	Component
A II	Evolution Plus Top
2M	Number of grinder (max. 2)
H	Hot-water dispenser
S	Steam wand
CF	Milk froth, warm and cold milk
AS	Autosteam Pro (instead of steam)
R	Refrigerator (optional)
CW	Cup Warmer (optional)

Description of machine

In this section you will learn more about the functions and options of your Evolution Plus and where the controls are located.

Evolution Plus and Optional Accessories

The Evolution Plus has numerous options. To give you an overview of your machine, we will illustrate various options on a sample configuration.

You will become familiar with the Evolution Plus with its controls as well as the refrigerator and cup warmer.

Please note that your Evolution Plus may look different from the configuration shown here.

Evolution Plus Performance Figures

Specialty	Hourly capacity
Espresso	240 cups
Coffee Cream	180 cups
Cappuccino	150 cups
Caffè Latte	150 cups
Latte Macchiato	120 cups
Warm milk	120 cups
Cold milk	150 cups
Hot water	25 liters

Coffee bean hopper

Cleaning tablet chute

Card reader/USB cover

Control panel
(with display, product buttons and Preselection Plus)

Grounds Container door

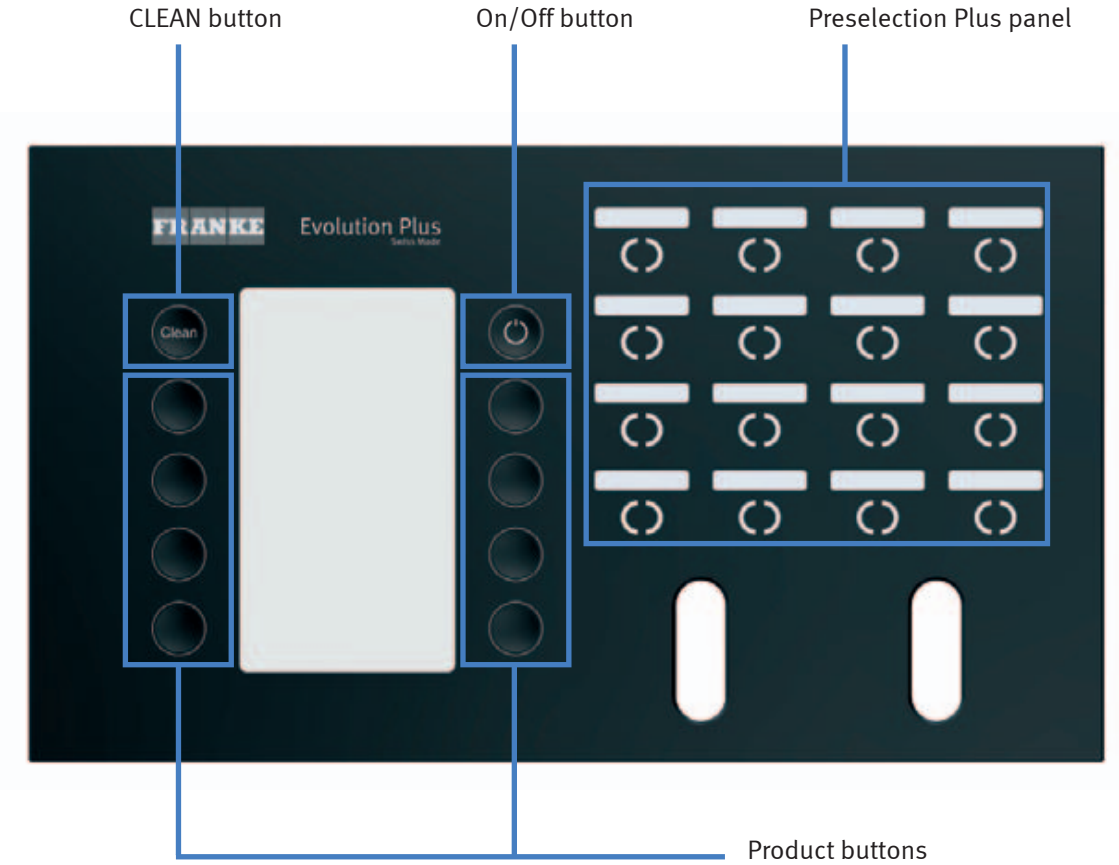
Hot water outlet

Coffe/Milk outlet
(coffee, milk and milk froth)

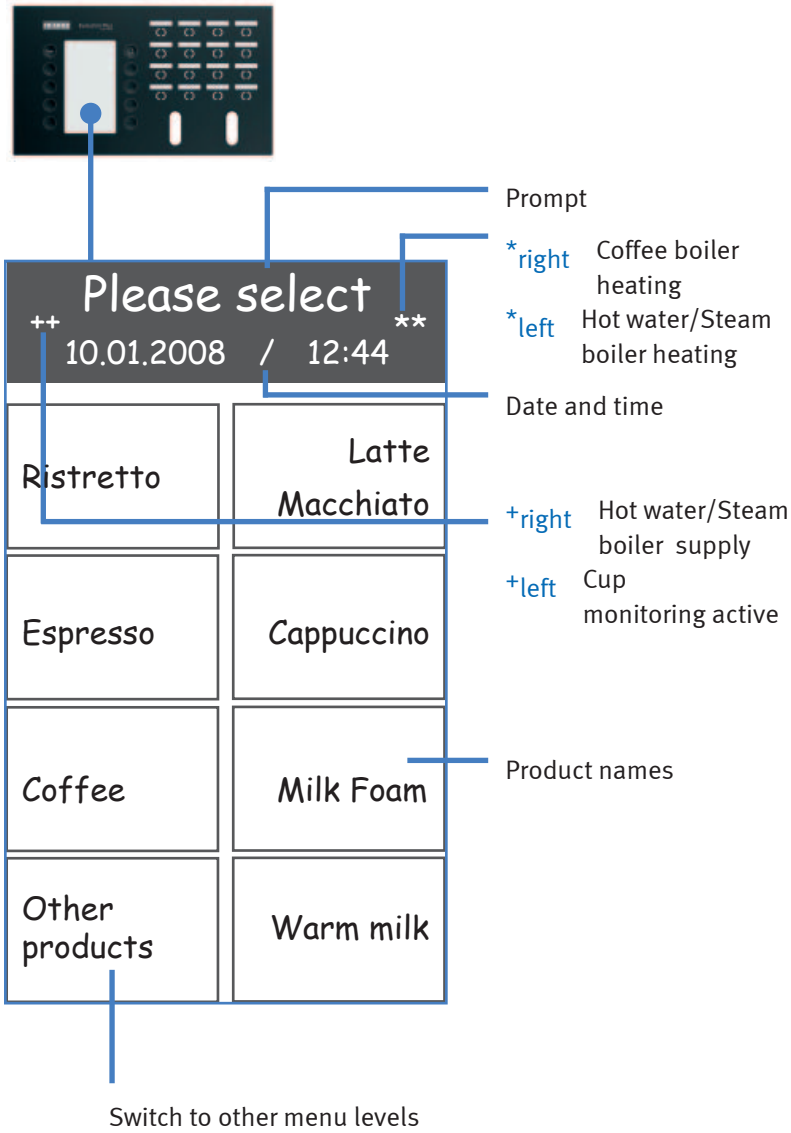
Steam wand
(Autosteam PRO – optional)

Drip tray and drip grate

Evolution Plus Control Panel



Display



Evolution Plus Operating Interface

The Evolution Plus offers controls that can be customized to your product offering depending on the configuration. You may store set default products or combine and measure your products individually. Your sales manager and service technician will be glad to help you.

Obtain your products as usual using the product buttons or define each customer's drink individually using the Preselection Plus panel.

For instance, you might preselect the cup size and type of coffee or make an espresso with decaffeinated beans instead of regular beans.

Evolution Plus optional accessories

Milk System (optional)

In many regions, milk is part of a good cup of coffee. You can connect the milk cooler directly to the Evolution Plus to make sure the milk doesn't spoil.

On/Off switch (behind door)

Cup Warmer (optional)

To enjoy coffee at its best, you need prewarmed cups. The cup warmer fits perfectly on your Evolution Plus.

On/Off switch

Installation and Technical Data

Your Evolution Plus must be properly installed so that you can operate it correctly—one of our service technicians will do that for you. You'll have to take care of a few things first.

Installation

Pre-Installation

- Assure proper electrical supply according to technical data of the machine and country/regional regulatory requirements.
- Power supply must be able to be interrupted by a switch.
- The water connection have a shut-off with a check valve and filter and must meet the requirements of the technical data.
- Water needs to be tested and filtration may be required.
- The water for coffee preparation should always be fresh, oxygenated and rich in minerals (TDS 150ppm). Water needs to be softened if hardness is over 3gpg or warranty will be void.
- If you own an Evolution Plus with an electrical connection other than those described in the table at right, you will have received additional information regarding the installation with your order confirmation.

Installation

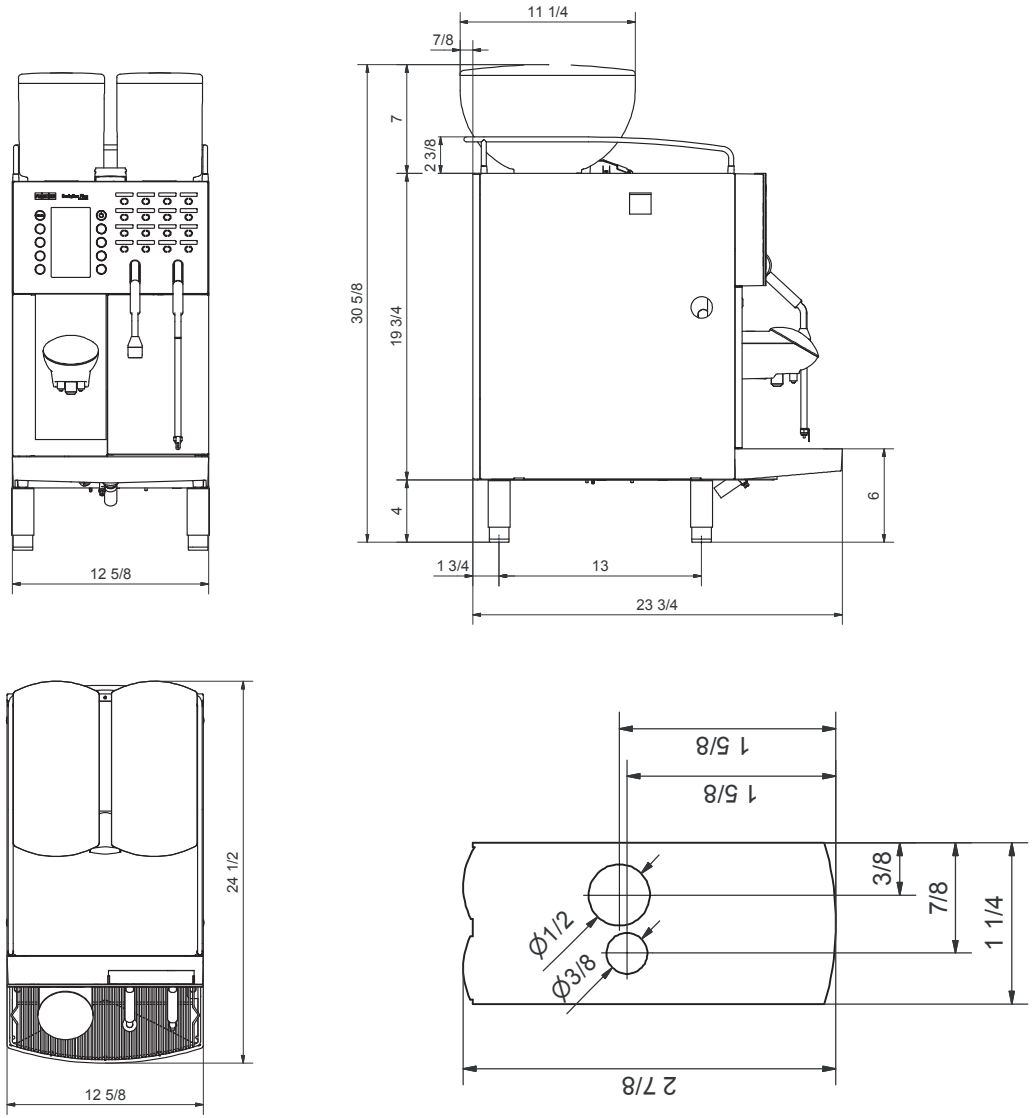
You must have completed these preparations before one of our service technicians can install the Evolution Plus for you.

One of our service technicians will install your Evolution Plus and put it into operation for the first time. The technician will walk you through the basic functions.

Evolution Plus Technical Data

Coffee bean hopper	1.2 kg per mill (optional: lockable)
Grounds container	50 cakes (optional: grounds ejection)
Boiler contents	small heating tank: coffee 1.2 l 1.0 MPa (145 psi)
	large heating tank: hot water/steam 1.6 l 0.2 MPa (29 psi)
Electrical connection	200 V 3 L PE 4 kW 50/60 Hz Fuse: 20 A
	200 - 208 V 1 LN PE 2.6 kW 50/60 Hz Fuse: 16 A
	230 - 240 V 1 LN PE 3.2 kW 50/60 Hz Fuse: 16 A
	230 - 240 V 1 LN PE 5.2 kW 50/60 Hz Fuse: 30 A
	380 V 2 LN PE 5.2 kW 50/60 Hz Fuse: 16 A
	400 V 2 LN PE 5.2 kW 50/60 Hz Fuse: 16 A
	208 V 2 Ph PE 4.8 kW 50/60 Hz Fuse: 30 A current: 24 A Plug L6-30
Electric cable	l = 1800 mm (70.86 inch)
Water supply	Metal hose with union nut G 3/8 “, l = 1500 mm (59 inch)
Drain hose	d = 16 mm (0.63 inch), l = 2000 mm (78.75 inch)
	not permanently attached to the drain (vented)
Noise emission	‹ 70 dB (A)
Weight	1M 46 kg 2M 50 kg
Cold water connection	G 3/8 “ outside thread
Water pressure	80 - 800 kPa (0.8 - 8.0 bar or 11.6 - 116 psi)
Water shut-off	with check valve and filter
Water hardness	max. 70 mg CaO/1 l water (7 dH, 13 °fH)
Chlorine content	max. 100 ppm
Ideal pH value	7
Funnel	d = 50 mm (1.97 inch) with siphon
Drain pipe	min d = 1 “
Environmental conditions	Humidity: max. 80%
	Ambient temperature: 10 - 35 °C (50 - 95 °F)

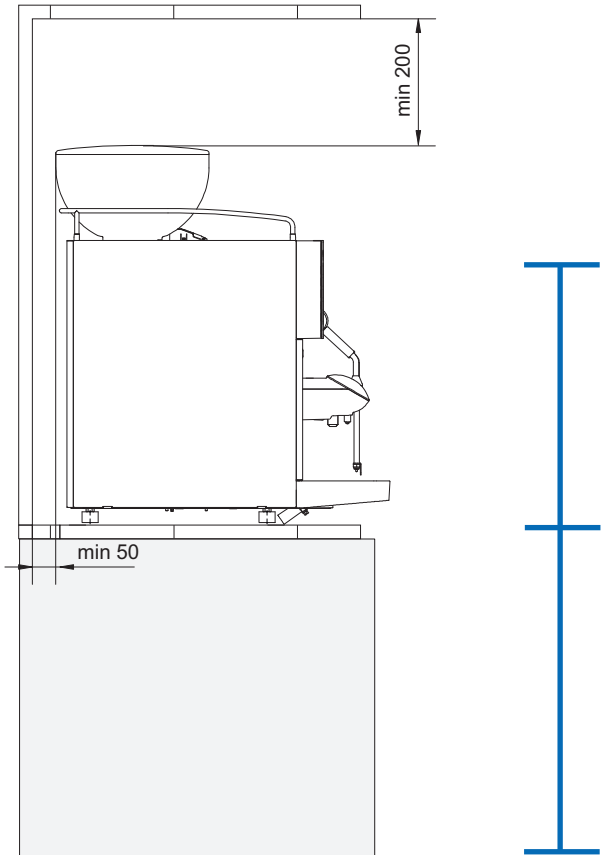
Evolution Plus Dimensions



Adjustable feet (optional)

30 mm (1.18 inch) foot	500 mm + 177 mm + 30 mm = 707 mm (27.83 inch)
40 mm (1.57 inch) foot	500 mm + 177 mm + 40 mm = 717 mm (28.23 inch)
70 mm (2.76 inch) foot	500 mm + 177 mm + 70 mm = 747 mm (29.41 inch)
100 mm (3.94 inch) foot	500 mm + 177 mm + 100 mm = 777 mm (30.59 inch)

Evolution Plus Installation Dimensions



Prepare a stable, ergonomic surface(min. load capacity: 150 kg).
The control panel should be at eye level.

Distance to the wall must be at least 1.96 inch. Clearance above the machine must be at least 7.87 mm.

Adjustable feet can be used to compensate for unevenness or height differences.

If optional accessories are installed, up to an additional 320 mm may be required per accessory.

Observe the connection requirements of the accessories.

refer to the following pages.

Milk System Technical Data

Milk container	10 liters (2.64 gallons)
Electrical connection	200 - 240 V 1 LN PE 100 W 50/60 Hz Fuse: 10 A
	115 V 1 LN PE 100 W 50/60 Hz Fuse: 10 A
Electric cable	2000 mm (78.74 inch)
Environmental conditions	Humidity: max. 80%
	Ambient temperature: 5 - 32 °C (41 - 89.6 °F)
Weight	approx. 26 kg
Width	320 mm (12.60 inch)
Depth	460 mm (18.11 inch)
Height	500 mm (19.69 inch)

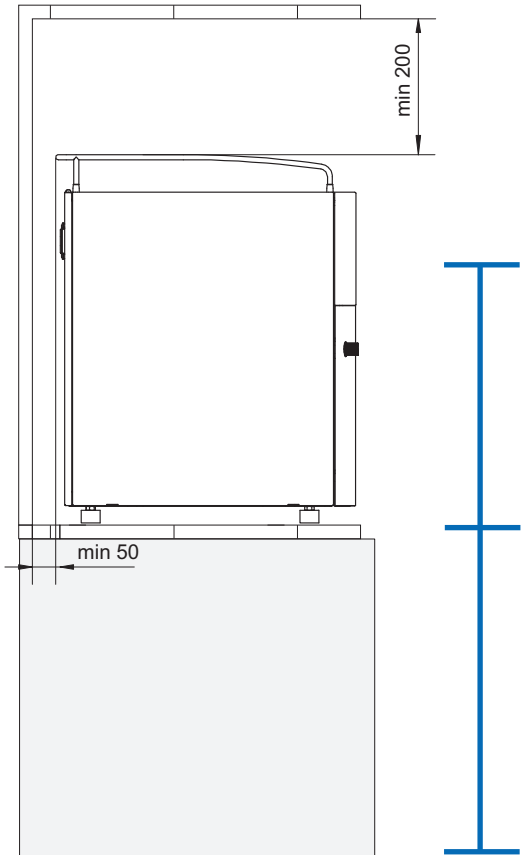
Cup Warmer Technical Data

Capacity	up to 80 cups(depending on size of cups)
Electrical connection	200 - 240 V 1 LN PE 140 W 50/60 Hz Fuse: 10 A
Electric cable	2000 mm (78.74 inch)
Weight	approx. 15 kg
Width	225 mm (8.86 inch)
Depth	440 mm (17.32 inch)
Height	540 mm (21.26 inch)

Adjustable feet (optional)

30 mm (1.18 inch) foot	500 mm + 177 mm + 30 mm = 707 mm (27.83 inch)
40 mm (1.57 inch) foot	500 mm + 177 mm + 40 mm = 717 mm (28.23 inch)
70 mm (2.76 inch) foot	500 mm + 177 mm + 70 mm = 747 mm (29.41 inch)
100 mm (3.94 inch) foot	500 mm + 177 mm + 100 mm = 777 mm (30.59 inch)

Installation Dimensions for Optional Accessories



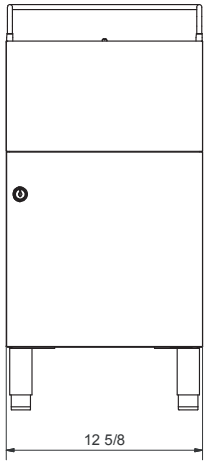
Place the optional accessories in line with the Evolution Plus and at eye level.

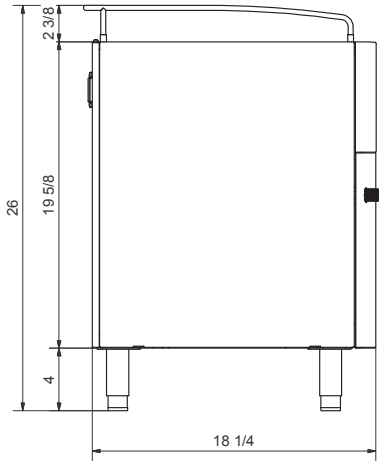
Distance to the wall must be at least 1.96 inch. Clearance above the machine must be at least 7.87 inch.

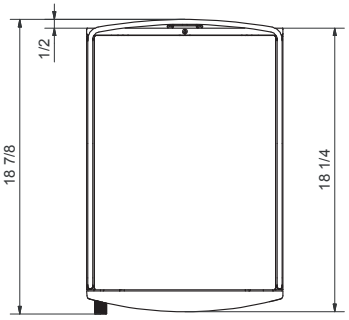
Adjustable feet can be used to compensate for unevenness or height differences.

If optional accessories are installed, up to an additional 320 mm may be required per accessory.

Dimensions of Optional Accessories, using the MIlk System as an Example (other accessories have identical dimensions)







Start-up

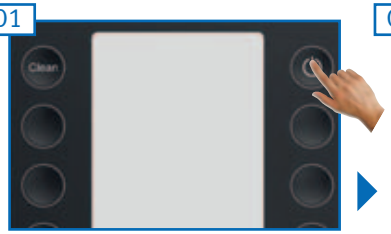
In this chapter you will learn how to get your Evolution Plus ready for operation. In addition to the start-up procedure, you will learn about processes that take place automatically during start-up and about additional preparations.

Daily Start-up of the Evolution Plus

⚠ WARNING

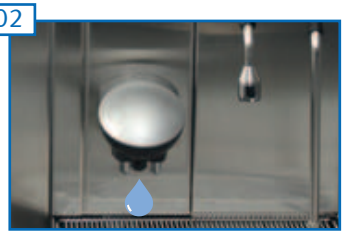
Danger of scalding
from hot water, splatters and hot steam.
Do not touch the dispensers or the area under the dispensers.
Point the steam wand downwards.

01



Turn on the EVOLUTION PLUS by pressing the ON/OFF button.

02



The EVOLUTION PLUS automatically vents the boiler system while heating.

03

Add coffee beans and milk, if necessary.

04

The EVOLUTION PLUS is ready for operation.

Refill beans and milk

⚠ WARNING

Risk of injury, eye injury and damage to the machine!
Objects in the coffee bean hopper or grinder may splinter and be ejected, leading to injury or damage to the machine.
Never put anything into the coffee bean hopper or grinder.
Never poke any object around in the coffee bean hopper or grinder.

01

Open the COFFEE BEAN HOPPER.

02

Pour in coffee beans.

03

Close the COFFEE BEAN HOPPER.

Emptying Evolution Plus

Emptying the Grounds Container

NOTICE

Mildewing due to wet grounds!
Empty and clean the grounds container at least once daily.

01

Open the GROUNDS CONTAINER DOOR and remove the GROUNDS CONTAINER.

02

Empty, clean and dry the GROUNDS CONTAINER.

03

Replace the GROUNDS CONTAINER and close the GROUNDS CONTAINER DOOR.

Emptying the Coffee Bean Hopper

01

Insert BEAN SLIDE to close off HOPPER THROAT before loosening the BEAN HOPPER SCREW.

02

Lift the COFFEE BEAN HOPPER straight up.

NOTICE

The quality of the coffee can be diminished!
Dry the coffee bean hopper well after cleaning it. No residue from the cleaning solution may remain.

03

Empty, clean and dry the COFFEE BEAN HOPPER.

04

Place the COFFEE BEAN HOPPER on the EVOLUTION PLUS, remove the BEAN PUSHER and SLIDES and reinsert the HOPPER RETAINING SCREW.

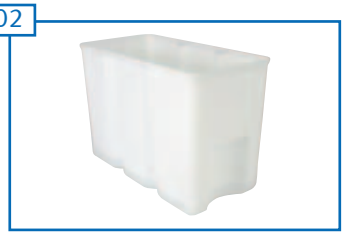
Filling the Milk System (optional)

In place of the milk container you can also use bag-in-a-box containers or gallon containers.
The milk level and temperature are constantly monitored.

01

Open the MILK SYSTEM DOOR and remove the MILK CONTAINER.

02

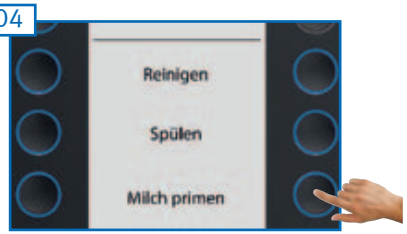


Add milk to the container and insert the MILK PICKUP TUBE.

03

Replace the MILK CONTAINER and close the DOOR.

04



Prime the MILK SYSTEM.

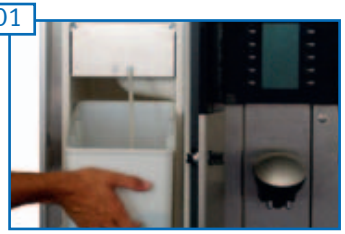
see Page 31.

Emptying the Milk System (optional)

NOTICE

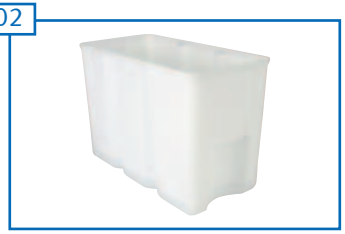
The milk system may not be used to store milk permanently!

01



Open the MILK SYSTEM and remove the MILK CONTAINER.

02



Store the remaining milk in a refrigerator or dispose of it.

03

Clean the MILK SYSTEM of the EVOLUTION PLUS.

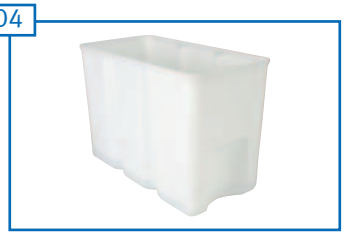
see Page 28.

Continue with Step 04

⚠ CAUTION

Beware of spoiled milk!
If the machine is not cleaned regularly, milk residue may accumulate in the machine, clog the dispensers or find its way into drinks.
Clean the EVOLUTION PLUS and optional accessories daily.

04



Clean the MILK CONTAINER and the MILK SYSTEM.

05

Close the MILK SYSTEM.

Preparing Drinks

You will find information about preparing drinks and the variations possible for your specialty drinks here.

Preparing a Standard Drink

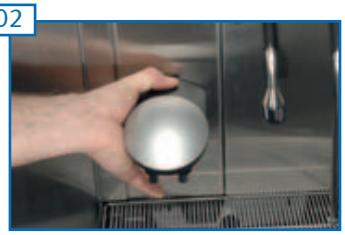
⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01

Place the appropriate cup or glass under the OUTLET.

02



Adjust the OUTLET to the proper height.

Continue with Step 03

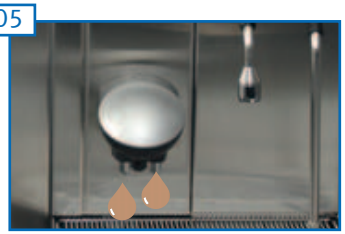
03

Select MENU LEVEL

04

Press the BUTTON for the desired drink.

05



Preparation begins.

06

The drink is ready.

Preparing a Drink using Preprogrammed Settings

You can preprogram up to 10 drinks per setting. Preparing drinks with preprogrammed settings must be enabled. Only an authorized service technician can enable preprogrammed settings.
Contact your service technician or FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

⚠ WARNING

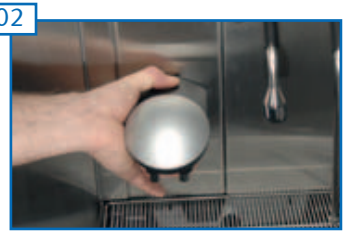
Risk of scalding or burning!
The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01

Keep appropriate cups and glasses handy.

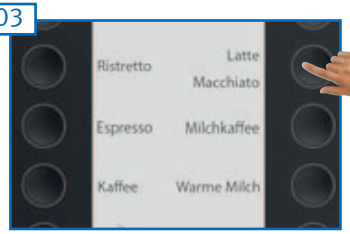
Continue with Step 02

02



Adjust the DISPENSER to the proper height.

03



Press the BUTTON for the desired drink.
The preparation of the first drink is started.

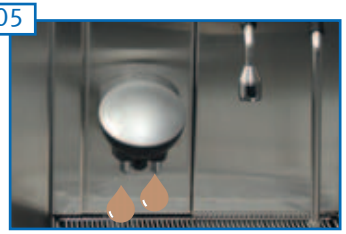
04

While the current drink is being prepared, other drinks can be selected.

⚠ WARNING

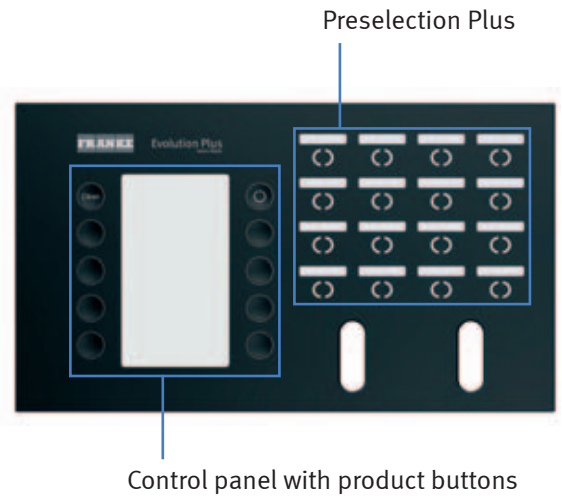
Danger of scalding!
The next drink is started automatically.
Pay attention and work carefully around hot liquids.

05



The next drink is started immediately thereafter.

Preparing a Drink using Preselection Plus



EXAMPLE OF USING PRESELECTION PLUS

You can choose the following options on the Preselection Plus panel:

Column 1: cup size
Column 2: kind of coffee
Column 3: kind of milk

In this way customers can formulate their coffee specialties individually.

⚠ WARNING

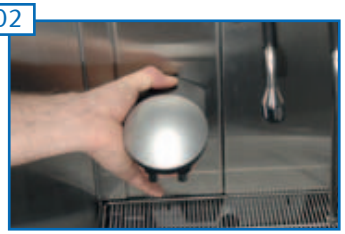
Risk of scalding or burning!

The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01

Place the appropriate cup or glass under the DISPENSER.

02



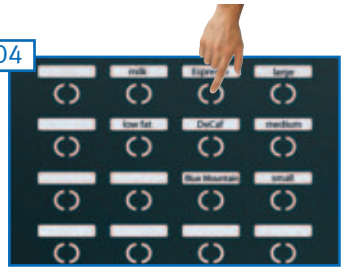
Adjust the DISPENSER to the proper height.

03

Select the cup size on the PRESELECTION PLUS
.

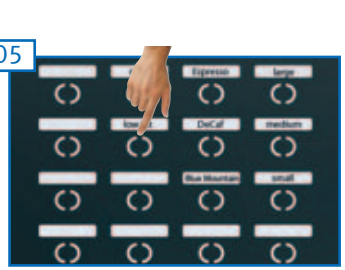
Continue with Step 04

04



Select the kind of coffee on the PRESELECTION PLUS
.

05

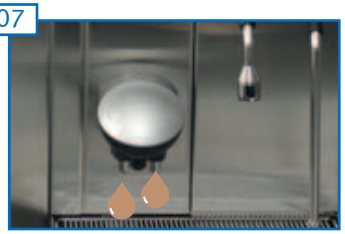


Select the kind of milk on the PRESELECTION PLUS
.

06

Select the desired drink using the PRODUCT BUTTONS.

07



Preparation begins.

08

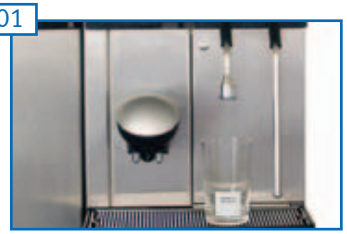
The drink is ready.

Hot water outlet

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01



Place the appropriate cup or glass under the OUTLET.

03

Press the BUTTON for hot water.
The drink is being prepared.

Steam outlet

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01

Place the appropriate cup or glass under the OUTLET.

Steam is released for a specific time or must be ended manually.

01

Press the PRODUCT BUTTON for steam or press and hold the button..
Preparation begins.

Foaming Milk with Autosteam Pro (optional)

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Use care when adjusting the outlet height.
Do not adjust outlet height while dispensing a drink.

01

Place the appropriate pitcher or container under the DISPENSER.

Steam is released until the milk reaches a set temperature.

01

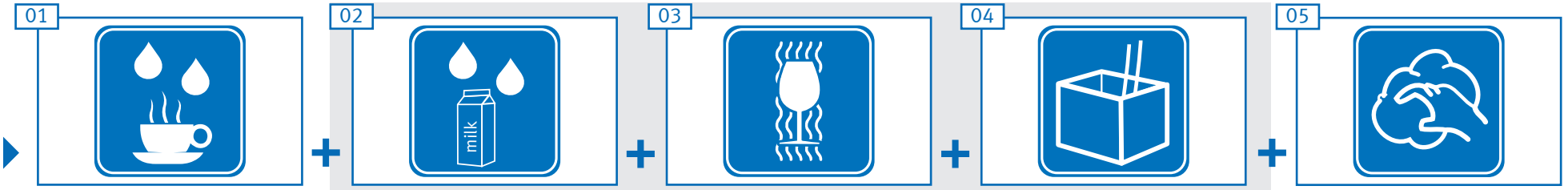
Press the BUTTON for steam.
Preparation begins and ends automatically.

Cleaning and Rinsing

Even an espresso machine like the Evolution Plus must be cleaned at least once a day to ensure proper machine performance. To keep you from spending too much time cleaning your machine, we developed the Automatic Rinse & Cleaning System ARCS©, which keeps cleaning time to approx. 8 minutes.

Overview of the Process

5 Steps to Success



01 Cleaning the coffee system

02 Cleaning the milk system
(automatic, if available)

03 Sanitizing
(automatic, if set by service technician)

04 Priming
(with milk or syrup, if applicable)

05 Cleaning the outlet and outside of the machine

Cleaning the Coffee System (🕑 approx. 8 minutes)

ACCESSORIES REQUIRED:
CLEANING TABLETS
MICROFIBER CLOTH
BRUSH SET

01

Press and hold CLEAN for at least 2 seconds.
The CLEANING MENU is displayed.

02

Select CLEAN.

⚠ WARNING

Danger of scalding
from hot water and hot steam.
Do not touch the outlet or underneath the outlet.

03

Open the GROUNDS DOOR and empty the COFFEE GROUNDS CONTAINER.

Continue with Step 04

04

Clean the grounds container compartment, reinsert the GROUNDS CONTAINER and close the DOOR.

05

Insert a CLEANING TABLET in theCLEANING TABLET CHUTE.

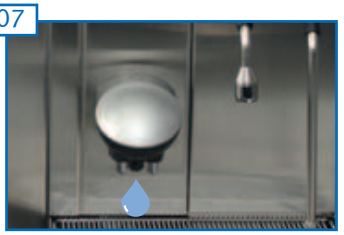
⚠ WARNING

Danger of scalding
from hot water and hot steam.
Do not touch the outlet or underneath the outlet.

06

Press CLEAN.

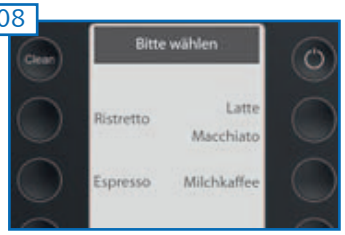
07



The EVOLUTION PLUS will clean the coffee system.

Continue with Step 08

08



The automatic cleaning cycle is complete.

Cleaning the Evolution Plus with Milk System incl. sanitizing (🕑 approx. 11 minutes)

ACCESSORIES REQUIRED:
CLEANING TABLETS
CLEANING SOLUTION
MICROFIBER CLOTH
BRUSH SET
SANITIZER (optional)

01

Press and hold CLEAN for at least 2 seconds.
The CLEANING MENU is displayed.

02

Select CLEAN.

⚠ WARNING

Danger of scalding
from hot water and hot steam.
Do not touch the outlet or underneath the outlet.

03

Open the GROUNDS DOOR and empty the GROUNDS CONTAINER.

Continue with Step 04

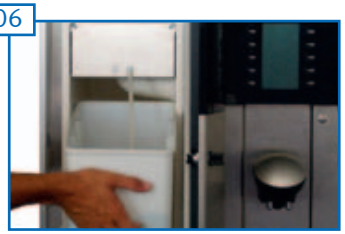
04

Clean the grounds container compartment, reinsert the GROUNDS CONTAINER and close the DOOR.

05

Insert a CLEANING TABLET in the CLEANING TABLET CHUTE.

06



Remove and empty the MILK CONTAINER and store the milk in the refrigerator.

07

Pour 2 oz of CLEANING SOLUTION and 1 liter of water into the MILK CONTAINER. Reinsert the MILK CONTAINER and close the DOOR.

Continue with Step 08

Continuation: Cleaning the Evolution Plus with Milk System incl. Sanitizing

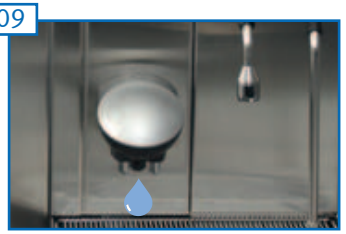
⚠ WARNING

Danger of scalding
from hot water and hot steam.
Do not touch the outlet or underneath the outlet.

08

Press CLEAN twice.

09

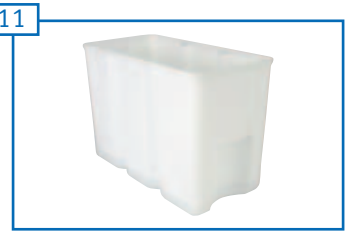


The EVOLUTION PLUSwill clean the COFFEE AND MILK SYSTEMS.

10

Remove and empty the MILK CONTAINER and rinse it with water.

11



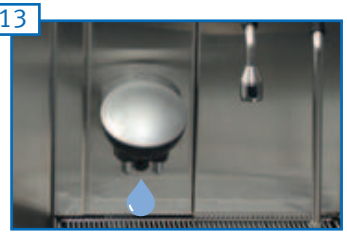
Pour 1 liter of cold water into the MILK CONTAINER.

Continue with Step 12

12

Reinsert the MILK CONTAINER and close the DOOR.
Press CLEAN.

13



The EVOLUTION PLUS will rinse the milk system.

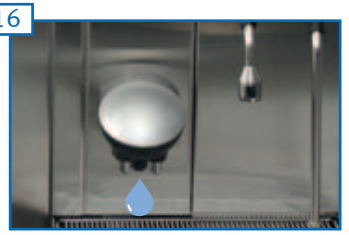
14

Pour SANITIZER into the MILK CONTAINER according to the package instructions.
› If sanitizing is not necessary. Press CLEAN.

15

Reinsert the MILK CONTAINER and close the DOOR.
Press CLEAN.

16



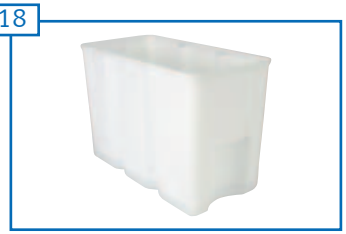
The EVOLUTION PLUS will sanitize the milk system.

Continue with Step 17

17

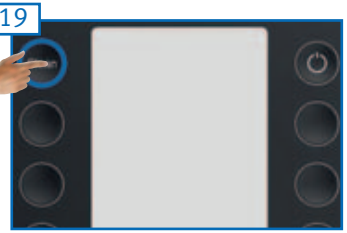
Rinse theMILK CONTAINER with cold water.

18



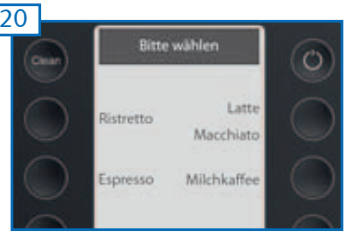
Refill the MILK CONTAINER with milk.

19



Reinsert the MILK CONTAINER and close the DOOR.
Press CLEAN.

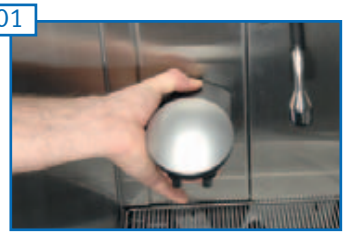
20



Cleaning is complete.

Clean coffee dispenser and milk foamer head (if there is a milk system)

01



Remove the COFFEE OUTLET.

02

Pull the MILK FOAMER HEAD out of the COFFEE OUTLET.

03

Clean the MILK FOAMER HEAD and COFFEE OUTLET with a mild detergent.

04

Clean all opening with the appropriate brush (from the cleaning set).

⚠ WARNING

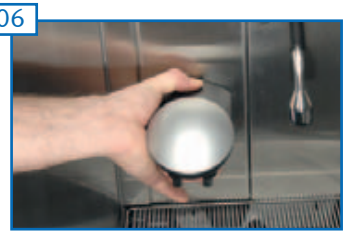
Danger of scalding
from improperly installed coffee dispenser.
Ensure coffee dispenser is completely and properly installed.

Continue with Step 05

05

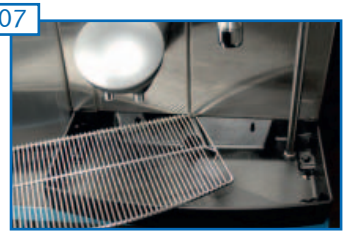
Reinsert FROTHING HEADin the COFFEE DISPENSER.

06



Attach the COFFEE DISPENSER to the EVOLUTION PLUS.

07



Clean the drip tray and drip grate.

08

Clean the EVOLUTION PLUS and optional accessories with a damp MICROFIBER CLOTH.

09

Cleaning is complete.

Priming the Milk Dispenser

PRIMING THE MILK DISPENSER:
After the milk system is cleaned, the milk tubes must be filled again.
The PRIME THE MILK DISPENSER function performs this task for the attached milk pump.
If the machine is going to be turned off, it is not necessary to PRIME THE MILK DISPENSER.

PREPROGRAMMED FUNCTION DURING PRIMING:
Milk type 1 is normally filled. To fill a second milk type (if installed):
1. Press and holdCLEAN for at least 2 seconds.
2. Select the second type of milk with Preslection Plus.
3. Select PRIME THE MILK DISPENSER; press and hold the button .

⚠ WARNING

Danger of scalding
from hot milk and hot steam.
Do not touch the dispensers or the area under the dispensers.

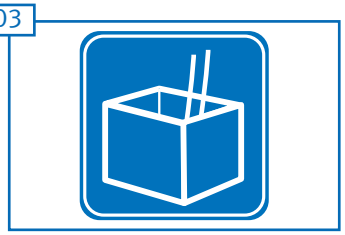
01

Press and hold CLEAN for at least 2 seconds.
The CLEAN MENU is displayed.

02

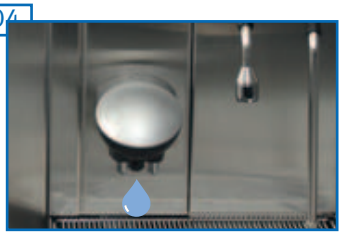
Select PRIME THE MILK DISPENSER, press and hold the button .

03



The EVOLUTION PLUS will draw milk into the system.

04



Milk will be dispensed.
The milk lines are filled.

Cleaning the Water and Steam Outlet

The steam and water outlets can be unscrewed. This makes it easier to clean lime deposits and stains.

⚠ WARNING

Risk of burns
from hot dispensers and outlets.
Allow the machine to cool down.
Once the machine has cooled down, remove and clean the outlets.

01

Unscrew the OUTLETS and take them apart.

02

Clean the OUTLETS with a mild detergent and remove any lime deposits.

03

Put the OUTLETS back together and screw them back on.

Cleaning the Autosteam Pro Outlet

The Autosteam Pro can be unscrewed. This makes it easier to clean lime deposits and stains.

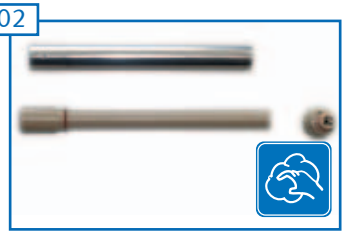
⚠ WARNING

Risk of burns
from hot dispensers and outlets.
Allow the machine to cool down.
Once the machine has cooled down, remove and clean the outlets.

01

Unscrew the outlet and pull the tube down and to the back.

02



Clean the Autosteam Pro WITH A MILD DETERGENT.

03

Put the AUTOSTEAM PRO back together and screw it back on.

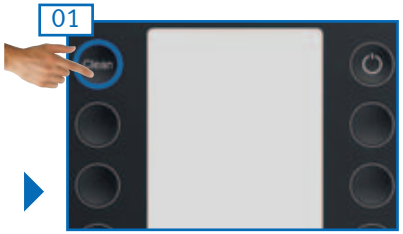
Manually rinsing the coffee and milk systems (🕑 30 seconds)

Rinsing does not replace daily cleaning!
Cleaning is necessary to prevent residue build-up in the coffee and milk areas!

⚠ WARNING

Danger of scalding
from hot water and hot steam.
Do not touch the outlets or underneath the outlets.

01

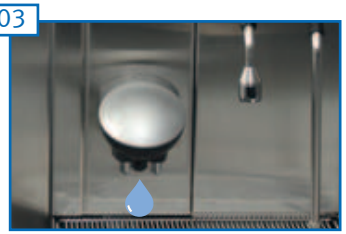


Press and hold CLEAN for at least 2 seconds.
The CLEANING MENU is displayed.

02

Select RINSE.

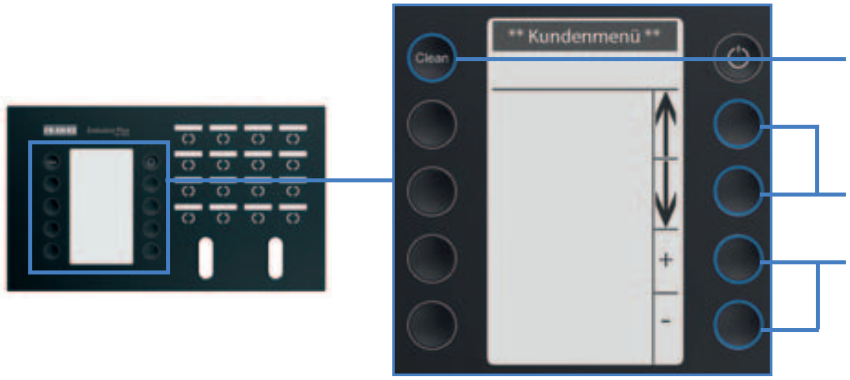
03



The EVOLUTION PLUS will rinse the COFFEE and MILK SYSTEMS.

Evolution Plus Configuration

Controls and Operation



CLEAN button: Confirm/Save
Change cursor position

Up/Down arrows: Scroll through menu

+/-: Change a value

The Adjust Card is used to:

Limit access
Modify parameters
Save settings

01

Insert the Adjust Card in the card reader with the chip toward the back.

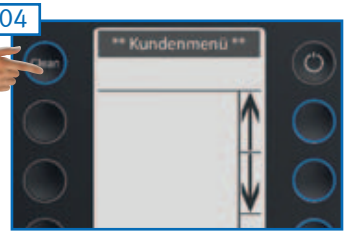
02

The customer menu is displayed.

03

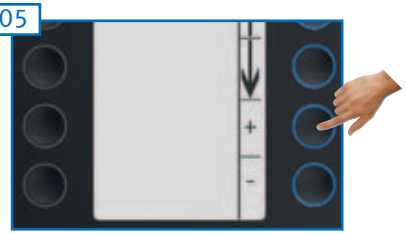
Use the UP and DOWN ARROWS to scroll through the menu.

04



Confirm your selection by pressing CLEAN.

05



Use +/- to set values.

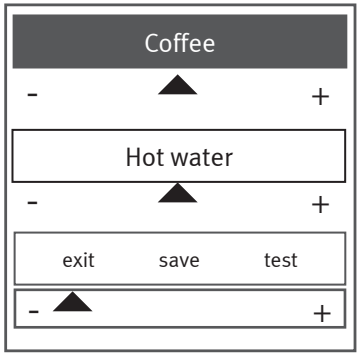
Product Definitions

1.1 Product selection

Press the button for the desired drink.

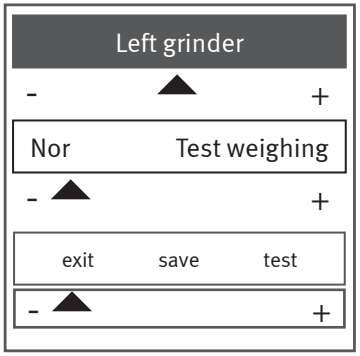
1.2 Fill capacity

Adjust the fill capacity with the +/- buttons.



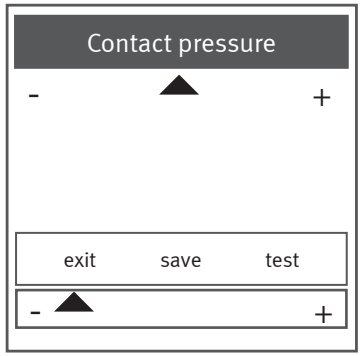
1.3 Grind quantity

Adjust the grind quantity with the +/- buttons.



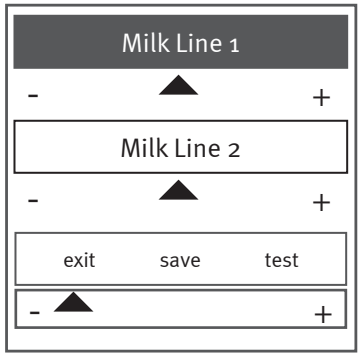
1.4 Pressing

Adjust the contact pressure with the +/- buttons.



1.5 Temp. M/S

Adjust the temperature with the +/- buttons.



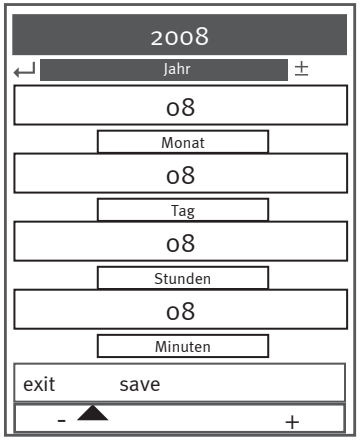
1.6 Prod. Text

Enter the desired text.

Clock and Temperature

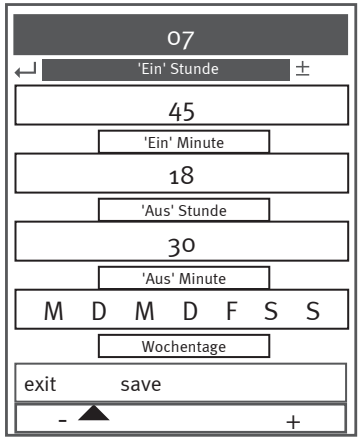
2.1 Date/Time

Enter tear, month, day, hours and minutes.



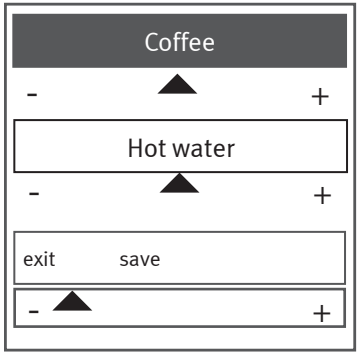
2.2 Auto on/off

Enter desired day and time to automatically turn on and off.



3 Temperature

Adjust the coffee temperature with the +/- buttons.

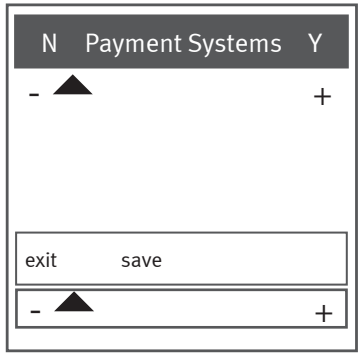


TIME
Using the date and time together with the auto on/ off feature, the Evolution Plus can be programmed to switch on and off automatically.

Payment Systems and Display

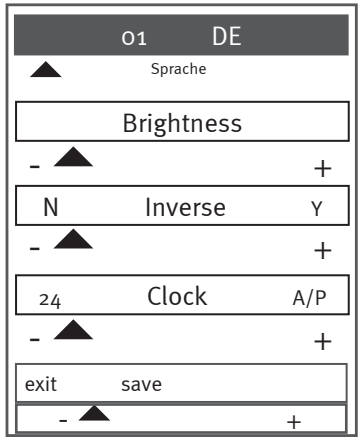
4.1 Payment Systems

Activate Payment Systems with the +/- buttons.



5 Display

Set language, brightness and other properties.



Error Display and Displaying Counters

6.1 Errors and Counters

A list of errors is displayed.

22.08.2008	12:44	6
003	Door open	
20.08.2008	11:00	5
032	Steam boiler	
13.08.2008	08:01	4
050	Read card	
05.08.2008	10:54	3
110	Flow meter	
04.08.2008	07:45	2
150	Empty grounds container	
02.08.2008	09:30	1
003	Door open	

6.2 Detail

Errors can be viewed in detail

33		
Index of errors		
40		
Product number		
13.08.2008	08:01	4
050	Read card	
** Version: 0.41		RC 01 **
Espresso		15

7.1 Machine

Display of the following counter readings

546	
Machine total	
235	
Total strokes	
400	
Water level (liters)	
23	
Right grinder	
12	
Left grinder	
5	
No. cleanings	

7.2 Prod. Total

Display of the following counter readings

235	
Total coffee prod.	
145	
Total milk prod.	
100	
Total water prod.	

7.3 Products 1-8

Display counter readings of the first 8 products

46	
Espresso	
35	
Ristretto	
40	
Coffee	
23	
Half-n-half	
12	
Cappuccino	

Continuation: Display counters

7.4 Prod. 9-16

7.5 Prod. 17-24

7.6 Prod. 25-32

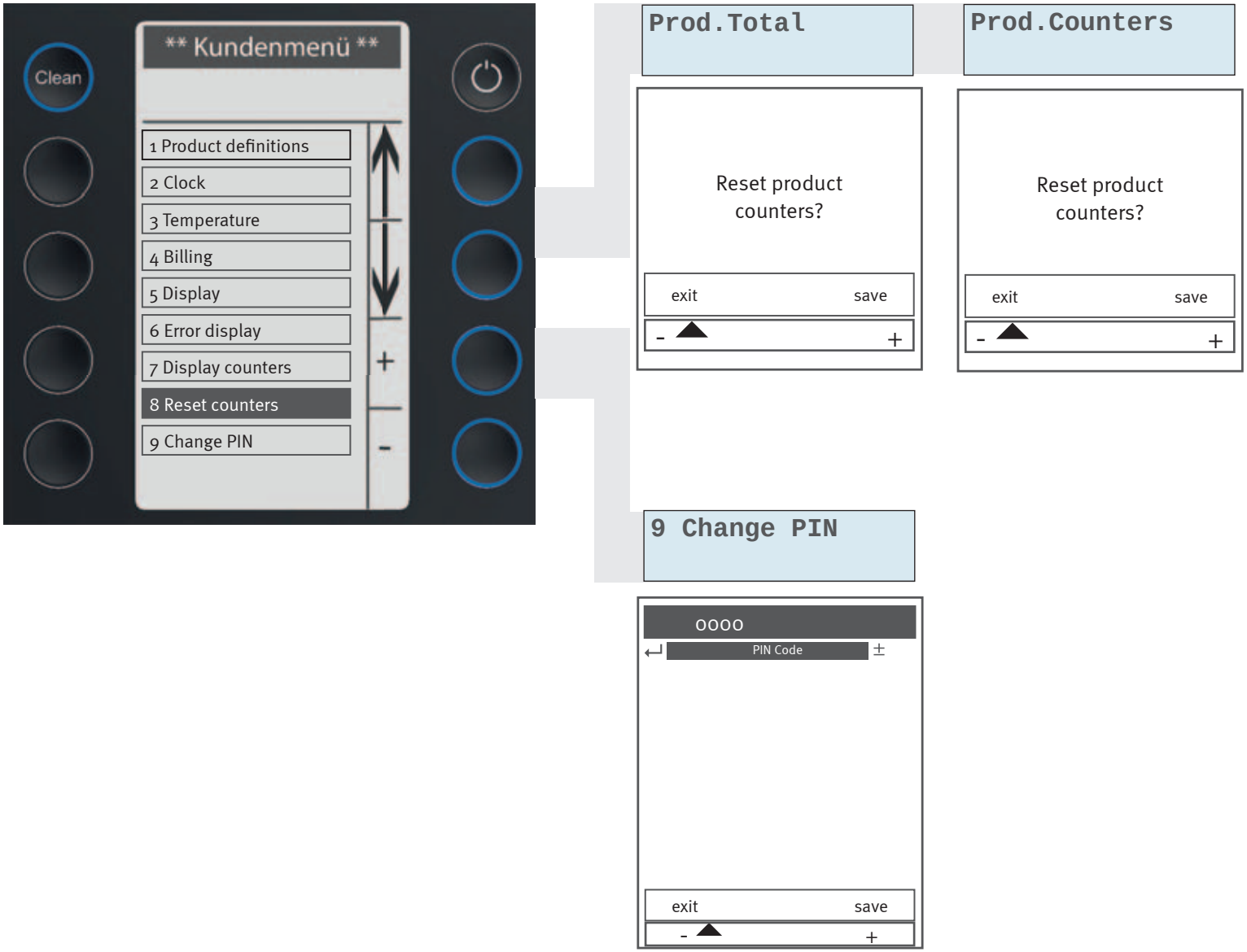
7.7 Prod. 33-40

7.6 Prod. 41-48

7.7 Prod.Extern.

The counters for products are displayed respectively.
The display is the same as shown in "7.3 Products 1-8."

Reset counters and Change PIN



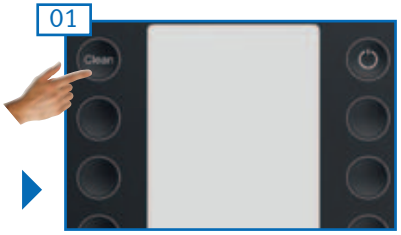
Storage and Disposal

Do you want to shut down your Evolution Plus for longer periods or take it out of service?
Contact our service department. At the end of the machine‘s service life we will recycle nearly 100% of the components in order to preserve the environment and resources.

Shut-down

If you plan to take your EVOLUTION PLUS out of service for a longer period of time, take advantage of our service.

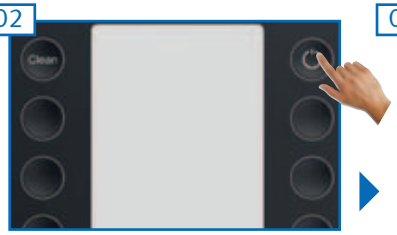
01



Clean the EVOLUTION PLUS using the cleaning program.

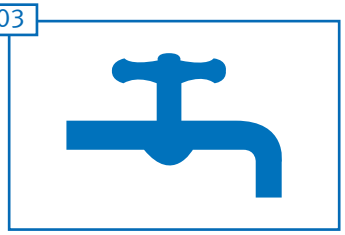
see Page 26.

02



Turn off the EVOLUTION PLUS unplug the power supply cable.

03



Turn of the water feed and remove the canister if there is one.

04

Remove all leftover food from the EVOLUTION PLUS and the optional accessories.

Long Term Storage

NOTICE

Damage to the machine!
Contact your FRANKE service team for proper storage.
Observe the storage conditions and drain your Evolution Plus.
Storage temperature: +10°C to +35°C
Humidity: max. 80%
If you plan to start using your machine again later, taking advantage of our service is essential. The Evolution Plus must be maintained and installed.
Proper functioning of the Evolution Plus cannot be ensured otherwise.

Disposal

Disposing of Consumable Materials

Follow local disposal regulations when disposing of consumable materials and waste.

Disposing of your Evolution Plus

Your Evolution Plus can be returned directly to your retailer at no charge. For environmental protection reasons we ask you not to dispose of the machine yourself.

Troubleshooting and Error Codes

If a problem occurs, your Evolution Plus will give you an error code.
Error codes are displayed on the display screen. Troubleshooting hints are listed below.
Please feel free to contact our service department in case of any questions.

Troubleshooting Hints

Error code	Text on display screen	Solution
1	External RAM	Contact customer service.
2	Dispenser missing	Attach dispenser and check that it is properly seated.
3	Door open	Close grounds door.
5	External RAM	Contact customer service.
10 to 13	Temperature sensor	Contact customer service.
14 to 17	Temperature sensor	Contact customer service.
18 to 21	Temperature sensor	Contact customer service.
22, 23	Heater timeout	Contact customer service.
30 to 32	Water boiler	Contact customer service.
40 to 44	Motor timeout	Contact customer service.
50 to 58	Chipcard ident	Contact customer service.
90	Maintenance due	Contact customer service and schedule maintenance
100	Grounds container full	Empty grounds container
105	Fresh/Waste water	Only for models with water tanks: Empty or fill tank.
110	Flow meter	Turn machine off and back on again. Contact customer service.
120	No beans	Add coffee beans.
130	No milk	Add milk.
140	Communication	Only with connected billing device. Turn machine and billing off and back on again. Contact customer service.
150	Empty grnd. cont.	Empty grounds container
302, 303	-No Display-	Contact customer service.
304 to 307	-No Display-	Contact customer service.

Troubleshooting to improve product quality

Tasteless coffee

Possible causes	Solution
Grind too coarse	Select a finer grind
Too little powder	Increase amount of coffee
Temperature too low	Increase temperature
Coffee is too old	Store coffee properly

Coffee tastes strange

Possible causes	Solution
Poor grind	Contact customer service.
Minimal coffee usage	Load smaller amount of coffee
Coffee beans bad	Replace coffee beans.
Residual cleaning solution	Rinse Spectra
Cup dirty	Check dishwasher
Water (chlorine, hardness, etc.)	Have water quality checked

Coffee tastes bitter

Possible causes	Solution
Temperature too high	Decrease coffee temperature
Grind too fine	Select a coarser grind
Too little powder	Increase amount of coffee
Roast too dark	Change coffee

Coffee tastes sour

Possible causes	Solution
Temperature too low	Increase coffee temperature
Roast too light	Change coffee
Grind too coarse	Select a finer grind

Certifications

Safety you can trust. Your Evolution Plus is not only one of the most modern espresso machines in the world, it has also successfully passed safety inspections and complies with regulatory requirements of your country.

Declaration of Conformity

FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, certifies that the Evolution Plus and its optional accessories comply with the following standards. If you would like to see a copy of the original declaration of conformity, please contact FRANKE Kaffeemaschinen AG in Aarburg, Switzerland, directly.

The Evolution Plus has been checked for compliance with the following standards:

EN 60335-1, EN 60335-2-15, EN 60335-2-24, EN 60335-2-75

Other standards that were applied:

EN 55014-1+A1+A2, EN 55014-2+A1, EN 50366+A1, EN 61000-3-2, EN 61000-3-3+A1+A2, IEC 62233, IEC 61000-3-2, IEC 61000-3-3+A1+A2, CISPR 14-1, CISPR 14-2:97+A1

The inspection was performed in accordance with the following guidelines:

73/23/EWG, 89/336/EWG, 93/68/EWG

ETL LISTED
COMMERICAL ELECTRIC COOKING APPLIANCES
3123505
CONFORMS TO UL STD 197

ETL LISTED
CONFORMS TO UL STD 471
3123505
CERTIFIED TO CAN/CSA STD C22.2 NO. 209

SANITATION LISTED
CONFORMS TO NSF STD. 4
COMMERCIAL COOKING AND HOT FOOD STORAGE EQUIPMENT
3123505

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COFFEE
SYSTEMS